



WARM HORS D'OEUVRES

(each hors d'oeuvre includes two pieces per person)

Korean Steak Taco

Wok-seared Asian marinated steak topped with a slaw of cabbage, carrot, cilantro and jalapeno, rolled into a tortilla flute

Scallop Wrapped in Bacon

Wild caught scallop wrapped in bacon and served with lemon aioli

Coconut Shrimp

Wild, seasoned tiger shrimp battered and rolled in a mixture of sweet coconut flakes and panko bread crumbs

Mini Chicken Cordon Bleu

Served with black forest ham, Swiss cheese filling and lightly breaded

COLD HORS D'OEUVRES

(each hors d'oeuvre includes two pieces per person)

Prosciutto Melon Skewers

With balsamic reduction

Assorted Canapes

Apricot cream cheese, roasted eggplant tapenade, shrimp asparagus, smoked salmon, and brie cheese bouche

Smoked Salmon Pinwheel

On pumpernickel round, garnished with lime zest

Beef Tenderloin Small Bite

Seared beef filet on top of a potato pancake with a peppered finish

Crab Salad on Cucumber

Dungeness crab salad on cucumber round, garnished with roasted red bell pepper

Deluxe Antipasto Display *(minimum of 50 or more guests)*

Sweet coppa, prosciutto, wine dried cured salami, ham, local olives, roasted tomatoes, pearl onions in white balsamic vinegar, marinated artichokes, shaved cheese, roasted peppers and marinated mozzarella

Local Farmstead and Imported Cheeses

Humbolt Fog goat cheese, Grafton Farms cheddar, imported Brie, Maytag blue cheese, baby swiss, smoked gouda, local dried fruit, grapes, strawberries and gourmet crackers

Please contact your Event Manager to customize your menu